

# Appetizers

## Spicy Lobster Soup

*Enhanced with Coconut Milk,  
Lemon Grass, Ginger*

11

## New England Clam Chowder

10

## Kobe Beef Hot Dog Sliders

*Mustard and Onion Piccalilli,  
Griddled Brioche Bun*

13

## \* Tartar of Yellowfin Tuna

*Avocado, Cilantro, Pickled Ginger*

15

## Jonah and Lump Crabmeat Cake

*Salsa Verde, Sauce Remoulade*

16

## Risotto Croquettes

*Fontina Cheese, Tomato & Basil Puree*

12

## Fried Point Judith Calamari

*Tomato Coulis, Banana Peppers,  
Lemon Parmesan Peppercorn Aioli*

14

## Brie and Walnuts

### Baked with Dried Fruit Compote

*Artisan Double Cream, Aged Fig Sauce*

13

## Tempura Shrimp

*Golden Pineapple, Fermented Black Bean Sauce*

16

## Steamed Mussels

*Kaffir Lime Leaf, Coconut Curry Broth*

15

## Chicken Lollipops

*Spicy Shandong Sauce*

13

## \*American Caviar

*1 oz. Traditional Garnitures*

100

An 18% gratuity will be added to all parties of 6 or more.

***Before placing your order, please inform your server if anyone in your party has a food allergy.***

\*Served Raw or Cooked to Order, consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.

# Flatbreads

## Grilled Tenderloin of Beef Flatbread

*Boursin Cheese Spread, Roasted Tomato Aioli, Roasted Peppers & Onions*

17

## Margherita Flatbread

*Fresh Tomatoes, Basil, Mozzarella*

13

## Lamb Sausage Flatbread

*Stewed Eggplant, Peppers,  
Manchego Harrisia Yogurt*

17

## Sopressata “Cured Salami” Flatbread

*Fresh mozzarella, torn basil  
Alta cucina tomatoes*

17

# Sandwiches

## Native Lobster Salad Roll

*House Made Potato Chips*

24

## Turkey Club

*Hot House Tomatoes,  
Applewood Smoked Bacon,  
Chipotle Mayonnaise, House Chips*

14

## \* Open Faced Grilled Salmon Sandwich

*French Baguette, Sautéed Leaf Spinach,  
Honey Mustard Cream*

16

## \* Grilled Angus Burger

*Aged Vermont Grafton Cheddar, Nashoba Brook Brioche Bun, Port Wine Glazed Onions*

16

## Croque Madame

*Emmental, Gruyere Cheese, Fried Egg,  
Black Forest Ham*

15

## “Hub” B.L.T.

*Hot House Tomatoes, Smoked Bacon,  
Herb Mayonnaise, House Made Potato Chips*

13

## Vegetarian Black Bean Burger

*Toasted Brioche Bun,  
Jalapeno Pepper Jack Cheese, Chipotle Mayo*

12

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# Salads

## **An Array of Salad Greens**

*Sesame Seed Vinaigrette*

9

## **Baby Spinach Salad**

*Roasted Walnuts, Pears, Goat Cheese,  
Port Wine Reduction, Lemon Vinaigrette*

9

## **Smoked Chicken Cobb Salad**

*Romaine Lettuce, Tomato, Bacon, Blue Cheese, Hard Cooked Egg, Avocado,  
Green Peppercorn Ranch Dressing*

17

## **Arugula Salad**

*Gorgonzola Cheese, Pinenuts,  
Balsamic Vinaigrette*

9

## **Caesar Salad**

10

Add Grilled Chicken 5,  
Grilled Shrimp 6, \*Grilled Salmon 7

## **Mediterranean Salad**

*Boston Bibb Lettuce, Chicken,  
Feta Cheese, Tomato, Cucumber,  
Olives, Red Onion, Avocado*

17

# Specialties

## **\*Grilled Hanger Steak**

*Garlic Herb Pomme Frites, Port Wine Onions, Blue Cheese Butter*

26

## **Shrimp Spaghettini Arrabiata**

*Chili Flakes, Alta Cucina Tomatoes,  
Cream, Braised Fennel, Fresh Basil*

25

## **Grilled 16 oz. Pork Tenderloin**

*Sweet Potato, Blue Cheese, Fuji Apple Butter, Apricot Mustard*

26

## **George's Bank Haddock "Rockefeller"**

*Gruyere, Swiss Cheese, Spinach Herb Crumbs*

26

## **Macaroni and Cheese**

*Spicy Andouille Cream, Four Cheese Blend,  
Cavatappi Pasta, Herb Crumb Topping*

18

## **Chicken Pot Pie**

*Pulled Chicken, Carrots, Potatoes, Celery, Onions, Baked with a Flaky Puff Pastry Crust*

15

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# Prix-Fixe Lunch

## Soup du Jour

### Romaine Wedge

*Chipotle Ranch, Pork Rind Croutons,  
Cotija Cheese, Cherry Tomatoes*

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### Ricotta Purses

*English Peas, Prosciutto,  
Basil Parmesan Cream Sauce*

### Panko Crusted Chicken Breast

*Warm Fregola Salad, Cranberries,  
Sherry Reductions*

### Pan Seared George's Bank Haddock

*Yukon Gold Potato Cake,  
Chive and Tomato Beurre Blanc*

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### Crème Brûlée

### Carrot Cake

*Vanilla Cream Sauce*

**\$22** per person

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6 or more.*